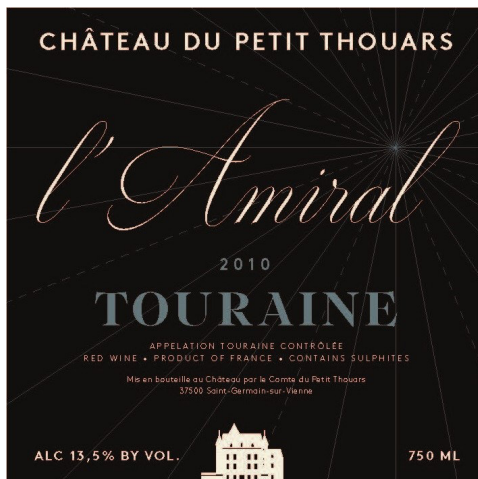


# Château du Petit Thouars



## Touraine Rouge L'Amiral



### At a Glance:

- **Appellation:** AOC Touraine (AOC Chinon from 2015 on)
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 13 ha of vines in Les Plantes and Le Clos, adjacent to the Château in western Chinon near the border with Saumur-Champigny
- **Soil Types and Compositions:** Tuffeau chalk and lime-stone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted from 1978-1988
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in mid-September

### In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in open-top tronconic wood foudres and stainless-steel tanks. Cuvaision lasts c. 21 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 24-48 months 225-l neutral oak barrels
- **Press Wine:** 67% free-run wine, 33% press wine
- **Fining and Filtration:** Diatomaceous earth filtration
- **Sulfur:**

### In The Glass:

Made only in exceptional vintages, L'Amiral is an homage to the utterly uncompromising, rugged, old-school Chinon of ages past. Produced from the press juice from the domaine's oldest and finest parcels, its long ageing is necessary to tame its tannic and concentrated juice. Always broad and intensely tannic, the fresh and lively red fruits typical of Chinon do manage to emerge from its smoky and bramble-riddled fruit. It is a testament to the estate's commitment to classicism that the estate produces a bold, full-throttle wine that stands alongside other beloved outliers like Château Pradeaux, Domaine Levet, and Paolo Bea.